

Ministeriet for Fødevarer, Landbrug og Fiskeri
Fødevaredirektoratet
Danish Veterinary and Food Administration

G-1



Sally Stratmoen, Chief
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USDA
Washington, D.C. 20250-3700
USA

Date: 26 June 2002
Our ref.: HP /-
File: FA 3370-67/02
please note when replying

Send by fax 202- 720- 7990.
There are 2 pages in this fax
incl. this page.

Dear Sally Stratmoen

Re.: Draft Audit report for Denmark 2002.

By letter of May 16, 2002, you have forwarded the draft final report for the on-site audit of Denmark's meat inspection system, conducted from January 30, 2002 through February 26, 2002. The report was received on May 29, 2002.

You have invited the Danish Veterinary and Food Administration to provide comments regarding the information in the report within 60 days of the receipt of the report.

The Danish Veterinary and Food Administration (DVFA) hereby recognize the report, with the following remarks:

Page 5:

Under Government Oversight, 3rd paragraph:

They (the Veterinary Services) also provide the rules for ante- and post-mortem inspection.

Remark:

The Veterinary Services are not providing the rules for ante- and post-mortem inspection. The rules for ante- and post-mortem inspection are based on EU legislation, and the implementation of the rules into Danish legislation is a task of the Division for Food Safety, Food Department, DVFA.

Page 6, 3rd paragraph:

Larger, higher-volume, establishments must also be EU-certified for domestic production only.

Remark:

Only low capacity establishments can be approved solely for the domestic market, in accordance with EU legislation.

So there are three categories of establishments:

- 1: Low capacity establishments, certified for the domestic market,
- 2: Establishments certified for the EU market, and

3: Establishments certified for the EU market + third countries, on specific terms.

Page 6, 2nd paragraph:

(concerning supervisory visits) *The visiting Chief Veterinarian normally concentrates on reviewing the paperwork generated by the Chief Veterinarian visited, and*

Page 7, 1st paragraph:

supervision of field employees seems to concentrate more on the paperwork produced than on the effectiveness or accuracy of the tasks assigned.

Remark:

A new guidance of 4th April 2002, for the supervision of field employees at (US certified) meat establishments has been made. According to this guidance the monthly supervisory visits must include *observation of inspection activities*, where the supervisor in at least 4 out of the 12 required yearly supervisory visits must observe how the official veterinarian carries out inspections in practice.

Page 6, 2nd paragraph:

In most instances, copies (of the supervisory report) are not given directly to the FCDD (Food Control Department Director) or the Regional Director.

Remark:

According to the above mentioned guidance of 4th April 2002, a copy of the supervisory report must be given to the FCDD.

Page 12, 5th paragraph:

In Est. 192, a cold store, pre-operational sanitation was not specifically addressed in the written plan, nor had a form to document this activity been developed.

Remark:

DVFA finds that the SSOP program at this plant, at the time of the audit, contained schemes to be used for the documentation of the daily control of hygiene procedures, including the pre-operational SSOP.

Page 21, 3rd paragraph, concerning the region of Viborg:

The mentioned est. no. 17 should presumably be no. 79.

Attachment A-1, page 25:

Est. no. 192 was not visited on-site, but had only records review.

Yours sincerely



Dr. Birgitte Povlsen
Senior Veterinary Officer
Head of Import-Export Division
Food Department